

2022 Business Spotlight Review

Pfrosted

Katlin Pfropper

Phone# 810-858-3028

Email: kpfropper@gmail.com

Katlin Pfropper is the owner of Pfrosted, a unique business that started in 2018 in St. Clair and has grown incredibly ever since. A play on the German pronunciation of her last name, "Pfrosted" is both an ice sculpting and pastry business.

Her favorite baked goods to make are themed cakes where she can combine her talents of originality and creativity. The business has grown through making cakes for family and relatives, and referrals from Facebook.

Katlin began her education at St. Clair TEC and Macomb Community College. She has a 2-year degree in each study of culinary arts, pastry arts, and restaurant management and is excited to go back and get a bachelor's degree to further her education. For the past 2 years, Katlin is the Culinary Art instructor at St. Clair TEC where she teaches her knowledge and skills to her high school students.

Baking has been a creative outlet for Katlin ever since she can remember. As a young child, she would design and bake birthday cakes with her mother. Self-driven and inspired to be her own boss with her passion for baking, Katlin decided to take on a new challenge and start her own business.

Attending the Culinary Arts Program at Macomb C.C. led Katlin into becoming interested in Ice Sculpting, a common interest in culinary roles, and has been sculpting ice for 9 years. She has competed in competitions ranging from New York to Alaska. She and her ice coach placed 10th in the world-renowned ice championships in Alaska. For the last 8 years, Katlin also has been a participant in the Frankenmuth Ice Festival.

Katlin and her team of Ice Sculptures artists were the first to show off their talents in her hometown at the St. Clair Icy Bazaar for the last 3 years, which has become the biggest annual event for our city. She is very proud to contribute to her community and be a part of its success.

Katlin has additional plans for the near future to further promote and grow her business. She recently purchased a piece of property with a barn to build an ice shop. This will enable her to make sculptures with a proper workspace to better serve the surrounding needs of the local businesses.

Katlin's business is unique in the fact that she combines her creative art with baking and personalizing any order to make it a special gift and not just another dessert! There are many different flavors of cakes and frosting to choose from to accommodate your palate.

The biggest lesson Katlin has learned in growing her own business is the many benefits that have come from making positive connections and networking locally in her field of art.

Her main goal and mission in life are to establish herself and her business as a prominent and preferred vendor for weddings and special events.

Katlin would love to hear from you to design your next unique pastry or ice carving for your special event. Please feel free to contact Katlin by phone or email.